HOME AND SOCIETY,

CHAT OF THE SEASON.

called "society." Summer is the season when she ton might be glad to place such information and illuscan conduct ber campaign most successfully, and it is trations among its archives. not a little fun to watch her tactics and generalship. she generally chooses some rather quiet place frequented by the "best people" where she will be natutained by her; she is voted "a thoroughly nice little or twenty minutes; the water will fill the ear orifice woman with no nonsense about her"; and by the end and flow over on the towel. Afterward turn over of the season she has climbed up several rungs of the Nothing daunted, however, she bides her time; she takes up a fad or two, pour passer le temps, and to ner she blooms out at Lenox or Bar Harbor, and a distinct success. This time her "winter" brings "discontent." But the full glory of her butterfly If anything, she is more of a "woman's woman" with both sexes. After her Newport campaign ber floor. The accompanying diagram will show the proher ambition is satisfied. Ah, vanitas vanitatum.

"How much does a girl in society require to dress upon?" A gentleman with a large income, but with no end of calls upon it, would like this question answered on a liberal but by no means an extravagant scale. He naturally wishes his daughter to be well and creditably dressed, and he also naturally deprecates extravagance and want of management. We have asked opinions from a good many persons who are supposed to know, and we find that \$600 ought to "turn out" a girl reasonably well. Of course, this would not go far if she buys thirty dollar hats and two-hundred-dollar gowns, etc.; but with careful handling it may be adequate. Of course, any number of herself"-a sad commentary, by the way, on the selfishness and luxurious habits that the world

Another young woman, who is not at all frivolous but who dresses remarkably well, and who rides on the crest of the fashionable wave in New-York and Newport, tells us that \$1,200 covers all her personal expenses. "But I do not buy many things at very grand places," she continues. "Jackets I always get very best, and one or two gowns from the swellest houses; but the rest of my dresses are made by a seamstress at home, and I generally make most of my own hats, buying one or two really good ones as models." As this allowance meets the requirements of an intelligent girl in society, who goes out winter and summer and is "never out of the swim," it may well be taken as a standard for that sort of thing For a girl who only goes out moderately \$600 should be ample. But we should cite the instance of one pretty maiden who only has \$300 a year to buy all her belongings, and who, nevertheless, always looks as fresh as a daisy and just as delightfully simple.

That little gradging feeling that causes some people to hesitate to say kind things to even their best friends is a curious development of contrariousness that is by no means a creditable although it is a very common trait of human nature. These people simply do not want to give others the satisfaction of feeling that there is anything about them or their belongings that calls forth admiration. Who has not felt the sudden chill that can be given by the want of a kind or sympathetic word in season and the depressed feeling that some people always give us when any call is Any clever carpenter, however, will be able to suggest give so and so the satisfaction of knowing that I work of another. In most of these cases envy is the cause of this withheld approval, but it is also not infrequently nothing more nor less than a disinclination to give pleasure to others-a natural churl ishness of disposition which is most unlovely. On the than the ready sympathy which shows itself in cordial, kindly words of praise and appreciation, and what a pity it is that this quality is not more cultivated Even kindly flattery that springs from a desire to please is not to be altogether condemned not believe all their honeyed words, and it is far and away better to be "all things to all men" than to grudgingly withhold just approval and praise, thereby wounding and alienating our friends.

The craze for flowers that has been increasing with each season has this year become a perfect passion. The artistic florists utilize the very commonest field grasses and wayside blossoms for decorative pur poses. At a garden party in Newport the tennis ne was made gorgeous by a clever army gement of popples and wheat which was most effective. In the statisof noriculture, collected last year for the first time by the Census Bureau, the growth shown in the las decade is most marvellous. "There are five thousand establishments in the United States engaged in raising plants and flowers," we find; and only three hundred these are owned by women. Surely this is a natural trade for the sex, and it must be very hiers tive, since we learn that "forty million dollars are invested in the industry," and that "the products for the census year were valued at twenty-six million two million two hundred thousand dollars and cut flowers at three million six hundred thousand dollars It would seem that there was no more appropriate very doors and is within her possibilities. It is in-teresting to note the huge percentage paid when contrasting the capital employed and the returns. It is that educated women should not go into the business of production in a field in which they could easily compete with the stronger sex. Among the many causes given by the lensus Bureau to account for the remarkable growth of the flower trade is this noteworthy one: "Many towns," we are told, "are built up mainly by working men, who aim to own their homes and beautify them." All is not sordid in Business when results are produced such as these.

Just as a stitch in time saves nine, a stain promptly eradicated very often preserves a good garment, and it is well, therefore, to keep on your washstand the materials necessary for prompt treatment. Carriage grease is perhaps the most exasperating, and apthis will yield to immediate and proper care. As soon as possible take some bits of old, clean calico and rub the place thoroughly with butter. If done at once this will generally remove the black and dirty grease entirely, leaving in its place merely a butter atain, and this, treated in its turn, with odorless benzine, will disappear.

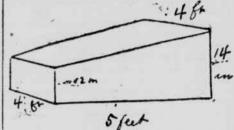
Paint, after it dries, is hard to remove, but yields at once to turpentine, if applied when it is fresh. dark clothes, however, turpentine itself leaves a trace which calls for the benzine. This generally prevents the stains from reappearing in obvious and pgly fashion whenever exposed to any dust. But after all is said and done, the best advise is, "Try not to get spots on your clothes."

Children are naturally fond of entomology, and are continually making insect collections. With a little direction their work might be made to be really valuable scientific acquisitions. Every locality has its distinctive pests, which destroy prodvegetable and flower gardens sad havoc with the fruit orchards. ing that the boys and girls in the country should become interested in the subject and that there should be associations formed in every township; that a corresponding secretary should be appointed for ociation, and that there should be a "head centre"-say, at the Agricultural Department at Wash. of the insect foes of garden, field and orchard, making complete collections of the destructive enemies of their neighborhood and noting their habits and their

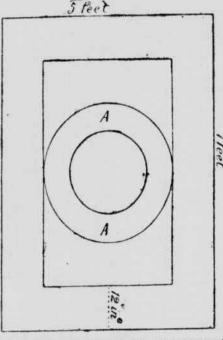
would be of henefit to the community. Cannot some clever young people start such an association for "All the world's a stage" and the good-natured another year and see what could be done? Some of the childen's magazines might take it up if they numerable little comedies which are being enacted countries. One of the most interesting of by-plays to follow are the fortunes of the intrepid little woman who hays ber plans to effect an entrance into what is

"I am afraid I have greatly interfered with my own practice," said a celebrated aurist, "by giving the folthrown among them. She generally succeeds lowing advice to many of my friends: At the first In establishing an intimacy. If she has tact and is rich her work is easy. An acquaintance is formed; the painful ear uppermost. Fold a thick towel and tuck it around the neck; then with a teaspoon fill the disposal of the young people. Their guests are enterso the season she has chimoed up several rungs of the sectal ladder. In the winter there is a lull, perhaps, and warm glycerine and cotton. This may be done every although she visits her quondam friends, she finds it is not so easy to be one of the magic circle as she imagined. sible, but not too hot."

keep her name to the fore somewhat; and the next Tableaux vivants are much easier to manage if they are bounded by a frame, thus limiting the possibilitie to a confined space. Single figures look particularly well with such an entourage, and there are no more existence culminates at Newport, whither, with horses interesting and successful tableaus than portraits after the well-known painters, ancient and modern. The ner of progress. Whether our Becky Sharp has a directions for arranging such a frame are as follows: husband or not seems a minor matter. If he is amen- A small stage, the width of your frame, will have to able and presentable, it gives her a certain advantage be built by a carpenter. As the best size for the to have such an adjunct. It is respectable and some- frames is 7x5, the height of the stage from the floor times convenient, for our asiprant is not fast. That will have to depend upon the height of the ceiling. It would never do; she is only "jolly" and "no end of really need not be more than the width of the frame, which makes it much easier to secure the latter firmly than a "man's woman," but she makes herself popular in position, as it will rest squarely and solidly on the



portions for a stage. It will be noticed that the back slopes up a little. This gives the figures in the background a better position. A diagram of the frame girls spend four times that amount, and even more. Is also here given. It may easily be secured at the "My daughter will have to marry a rich man," said a top by running supports from the back; or if it is not wealthy woman the other day. "She has \$5,000 necessary to consider the ceiling it can be fastened necessary to consider the ceiling it can be considered necessary to consider the ceiling it can be considered necessary to consider the ceiling it can be considered necessary to consider the ceiling it can be considered necessary to consider the ceiling it can be considered necessary to considered necessary to consider the ceiling it can be considered nec a year of her own, and she spends every dollar of it directly to a strip of wood screwed into the plaster.



their interest, by their obvious want of the most available method of securing it. The cirsympathy if not by disapproval? "I did not want | cle AA may be removed at will, and has cleate at either end that alip into the groove on each side of thought her new gown becoming," we heard a young lady say the other day. Mrs. A. shows her house to removed at will, and for single heads and haif lengths Mrs. B., who thinks to herself, "It is all charming, but the circular effect is charming. Both frames are cov-I would not let her know I thought so for the world."

A mother listens grudgingly to a friend's account of her own daughter's successes. A writer or an artist "dams with faint praise" the platform will be found very convenient for and pinning drapery on.

One of the prettiest entertainments possible is to have some "rare reader" read or recite a poem and have the illustrations appear in the frame at appropriate pauses, drawing the curtain at exactly the other hand, what quality is absolutely more charming right minute. As for costuming, it is not necessary to have the most elaborate preparations to produce the best result. A well-known artist, whose "arrangements" are famous for their beauty, in getting up some "representations from the old masters" the other day, said: "Give me plenty of stuffs and safety pins and I need no other preparations." not neglect to add that there must be a couple of thicknesses of tarletan nailed inside of the frame Itwo are better than one), and that the light must be, not footlights, but simply lamps with strong reflectors placed on either side at the right height and angle just within the curtain, which should be at least five feet in front of the frame.

"I pray thee then." said Abou Ben Adhem to the angel, "write me as one who loves his fellow-men." This seems typical of our century. A pessimist may deplore the lack of religious spirit in the writings of the day, and those who hold to special creeds may see no improvement in the relations of man to hi reator, but no one can deny that there is more humanity nowadays than ever before, and that suffer ing of all kinds finds far more sympathy and relief than would have been meted out to it a hundred years ago. Even the brutes reap the advantage of the comparative tender-heartedness of the day, and the poor dumb creatures are no longer without their par tisans and defenders. When we read in the Colonial history of one of our Southern States that the law equired that a negro should have "not less than a bag of corn-nothing else-a month" nor get more than "thirty lashes to the twenty-four hours," we cannot but feel that the whole world was cruelled those times than now, and that we may humbly hope that we have partially learned at least half of the "two great commandments of our Lord," and thatimperfectly, maybe, but surely-we are beginning to love our neighbor as ourselves."

spite of the letter R they can hardly be considered in There are very few people who are not confident that they can make an ovster stew successfully; and yet so simple and delicious a dish as this is very seldom seen in perfection. It is a previously opened. They are something like eggs—they should be above suspicion. They lose flavor every noment after they are opened. The small ovsters known as Blue Points are by general consent accepted as the best for serving raw. They are quoted in the Fulton Fish Market reports at 75 cents a hundred opened, but uptown dealers will frequently charge four or five times that amount. It pays to buy oysters at the best downtown establishments, not only because of the price, but because of the superior quality obtained. Experis on this subject tell us that oysters which are to be served raw should be opened on the deep shell and laid on the ice only long enough to chill them, and no longer, as they lose flavor if they are left on the ice too long. Before they are opened they should be kept in as cold a place as possible without them. Wafer-like slices of brown bread, buttered and rolled if you wish, should be served with raw oysters, as well as a little Nepaul pepper and quarters of lemon.

To toke a simple stew procure three dozen of freshly opened oysters. Saddlerocks may be used for a stew, but many people like a medium-sized oyster better for stewing than these huge blyalves. Separate them from their juice. Heat the jule oiling hot. Add to it a pint of boiling milk and two tablespoonfuls of butter, a little pepper, and a mere dash of grated nutmeg. When this boils add the ovsters, and let them remain merely till the egdes curl and the soup boils up thoroughly. Add a large tablespoon of butter, cut in bits, and serve the stew instantly. There should be no scum, and there will be none if the oysters are freshly opened and boiled up quickly after they are put over the fire. An ovster toast is an acceptable dish for supper. Toast six medium thick slices of bread, stew them with bits of butter, heat the juice of two dozen oysters and of six Season this with pepper and butter. When

finally covered with cracker crumbs, is very delicious.

A quart dish of this preparation should have a cup of boiling milk and oyster-juice turned over it. It should like the control of then be placed in the oven until it is well browned. Scalloped oysters are prepared in the same way, with alternate layers of crackers instead of macaroni. In either case, it is a pood plan to strew bits of butter over the top layer to assist in the browning. Some Southern epicures add a wineglass of madeira to scalloped oysters, but it is doubtful whether wine ever improves the flavor of an oysfer. On the contrary, many hold that it absorbs and destroys the more delicate flavor of the oyster.

Only the best and largest oysters should be chosen for frying. Dip them, one by one, in flour, then in beaten egg, season with salt and the merest dash of cayenne, dip again in powdered butter-cracker and fry them in boiling hot fat, deep enough to float a dough nut. Turn them in frying and cook them in all for four minutes. Drain them thoroughly, lay them for a moment on coarse brown paper to absorb any fat that may cling to them, and serve them at once in a folded napkin on a hot dish accompanied by quarters of lemon and wafer-like slices of brown bread, daintily

A fancy way to fry oysters is in a mask of chicken forcemeat. To make the forcemeat, remove the breast from an uncooked chicken, pound it in a mortar and measure the paste. Add the same quantity of bread crumbs which have been soaked in just enough milk to make them moist. Add a half tenspoonful of fresh butter and two egg yolks. Mix the whole together, seasoning with a half teaspoonful of salt and a saltspoonful of pepper. Add two tablespoonfuls of cream; or a little less if the paste is very moist. should be just thick enough to spread nicely. twenty-four oysters to boil in their own juice; when they are bolled take them up and spread each oyster on both sides with the forcemeat. Do not spread it thicker than is needed to make a thorough coating Dip each one in egg-yolk and then in fine sifted bread crumbs. Put them in a croquet-basket and fry them in boiling hot lard for three minutes.

Broiled oysers are dipped in melted butter, seasoned Bottly with salt and pepper, and broiled on an oyster broiler over a clear fire for two minutes on each side. They are especially delicious with maitre d'hotel sause; or, if you prefer a simpler dish, serve them with fresh, sweet butter and slaces of lemon.

"M. T. W.," Boston, writes: "My cook succeeds so well with the accurate recipes given in your department of The Tribune that I venutre to ask for full directions for the putting up of brandled peaches What variety of peach is best? What kind of brandy Where can we find the open-mouthed jars of clear glass such as our mothers used? I am indebted to your paper for many valuable suggestions on domestic matters, and will be greatly obliged for information on the above subject."

The old-fashioned way of peeling peache for brandying was to throw a few at a time into boiling hot lye, removing them at once into cold water and rubbing off the skins with a flannel cloth, which brought them off smoothly. When the lye of clean wood-ashes was used, there was no objection to this process, as the alkali was not allowed to penetrate the skin sufficiently to injure the peach. It is now, however, a somewhat risky process, as it is difficult to obtain the old-fashioned wood-ash lye, and potash would not do for this purpose. It is better, there-fore, to drop the fruit into boiling water for a moment and peel them as daintily as possible with a silver knife, leaving the peaches whole. Select a rich, white peach of the later variety, one that is perfectly firm and free from bruises, but perfectly ripe. The White Heath makes an excellent brandy peach

Weigh the peaches before peeling them. Make syrup of six pounds of sugar to nine pounds of fruit. Boil the peaches, a few at a time, in this syrup, till they are tender enough to be pierced with a straw; then drop them, one by one, into jars and cover them with a mixture of one-half syrup and one-half brandy. The best brandy for this purpose and the only brandy that should be used is the white brandy put up especially for fruit and sold by all first-class dealers in fine liquors. It takes about two cups of to cover a quart jar of fruit, liquid one cap of syrup and one of brandy. The only place where the delightful wide-monthed jars of our mother's can now be obtained is probably at a bottle manufacturer's. With the present fever for the use of cans, they have generally gone out of date. The "Lightning" jars have wider mouths than the ordinary glass jar, and are therefore quite convenient for brandled peaches.

easily make these up themselves by buying the striped corah. But the prettiest of all are the flax threadall so bewitching it is difficult to choose in looking at a box of these threads. By sketching out a design, then veining the flowers and leaves and overcasting the edge, a pretty effect can be produced; but, bette still, if you have the time, is to darn the whole background with one tint. "Hand-made damask" is a new name for some dinner-cloths. This work only differs from the darned background in being done closer, only one thread of the linen being caught up at time. Conventional patterns look better in this work.



The example given is a lunch cloth, ground of the border done in light blue, the pattern outlined in gold color, the centre with the exception of the ornament left white, and the ornament filled in with blue and outlined with gold.

A birthday gift by the father and three daughters of the family to the mother was thus naively announced recently to that lady by the youngest, a girl of ten: Dear Mamma, this is presented to you by your three children and your one husband."

"A Lady Reader" also asks for a recipe for pickedup codfish with cream sauce. Any rule for this simple dish must begin with a paraphrase on Mrs. Glass's famous recipe for cooking hare: "First, eatch your codfish." There is probably no fish so much and often adulterated as this plebeian stock. It has apparently been the habit of codfish packers of late to put up everything that swam into their nets as codfish, whether proper food for the table or not. The best way to buy codfish is either whole or in large pieces that show the size of the fish and from a thoroughly trustworthy dealer. Having thus secured your fish, pick it up carefully in flakes; a pint bow. full is sufficient to prepare for a small family. Now proceed to wash it. Rub it and wring it out carefully from one water to another until it has been through seven waters. This successfully removes all sait, and tess will hardly do it. After draining all the water from the fish, put it into a pan with boiling water enough to cover it. Let it come slowly to the boiling

point, and pour the water off. Prepare a cream sauce in another pan by melting tablespoonful of butter and stirring a tenspoonful of flour into it. Add a generous cup of milk, and still the sauce till it thickens. Set it back and let it cook slowly three or four minutes where it will nearly simmer. Add the codfish and at the same time two beaten eggs and stir it thoroughly. If you wish to serve it on toast brown three slices of bread, moisten them with a little hot milk, and turn the fish with its sauce over them.

"E. M. V." asks what is the proper way to celebrate in a simple manner and as a family affair, the tenth anniversary of a marriage. This is the tin wedding, and it is customary when presents are given to select articles made of tin. Such celebrations are usually occasions for merry-making and many fantastic gifts are presented for the purpose of raising a laugh. is not uncommon, when a near relative desires to make a valuable present such as money, bonds or checks, to sons and finding out the best agents it boils, put in the oysters and clams, and when it inglose them in a little tin box facetiously labelled

of assuring to the one who gets it an early and happy

Ripe cucumbers which are not used for seed are usually left to waste on the vine, yet these make a very delicious sweet pickle, prepared like water-melon and cantaloupe, and also an excellent chowchow. Feel half a dozen large, ripe cucumbers. Re move the seeds and chop the firm portion of the cucumber fine. Measure after it is chopped. To cucumber fine. Measure after it is chopped. To every four quarts of this mixture add two quarts of white onions, also measured after they are peeled and chopped fine. Put the cucumbers and onions together in a press with layers of salt between them. A press may be easily improvised by laying strong slats across the mouth of a small keg, setting this in a large wash-tub. Put the chopped vegetables in a coarse hag. Lay this across the slots, lay a plank over this and put heavy weights on top. When the vegetables have lain in the press for twenty-four hours, remove them; taste them and if they are too salt lay them in cold water for a few hours to freshen squeezing them out of the water afterward by handfuls or draining them in a columber. To every four quarts of this chopped mixture add two onnees of white mustard seed, two green peppers chapped fine, a tablespoonful of black pepper, one of grated horse-radish root, and a handful of nasturthums, if you have them. Cover this chow-chow with boiling hot vinegar, and set away in a stone pot for two weeks in a cool place. It will be good at the end of that time and will keep all winter.

An effective dinner dress is made of green velvet



the skirt of green and white striped silk. The long, close-fitting sleeves are bunched up very high on the shoulders and a little handkerchief pouch hangs from a girdle of jewelled passementeric at the waist.

The screen table is one of the multiform shape which the bric-a-brac table is taking on itself. a light table a little over two feet high. It has a rather narrow top, and back of this there is a screen attached with brass rods, on which may be fulled soft stik in a color to correspond with the fittings of the room. There are two irregularly placed shelves below the top, suitable for holding ornamental pieces of The special use to which the screen table has been put is to set in front of the fireplace and cover up what otherwise might be an unsightly spot. Made of daintily carved mahogany, it is a very grace ful piece of furniture.

A picturesque and dilapidated old farmhouse in Saratoga County was a centre of attraction to a sur art school recently, and nearly every member of the class asked permission of its truly bucolic owner to take it "as a model." He was astonished at such nanimity and to the last one who asked the favor he explained his astonishment thus: "I don't think uch of you New-York architects, wanting such an old house as that for a model."

Among dainty rechanffes, cups of chicken must be e reckoned. Chop the white or dark meat of boiled chicken into fine threads; measure it and add to every pint of chicken four tablespoonfuls of minced ham, for inshrooms, and, if you wish, six oysters, all chopped fine. Make a cup of cream sauce and add the mixt are to it, and let it cook for ten minutes. Beat the olks of two eggs, and add them, stirring them boroughly. Fill little custaid cups with the mixtare and sirew fried bread crumbs over them. the chicken may be served in a mound sprinkled with rumbs fried brown in butter.

Exceedingly ornamental toilet boxes may be made over a foundation of ordinary pusteboard, padded and perfumed and covered with daintily tinted silk with lace. Select a box of suitable size—one nine inches square is a good size for handkerchiefs. It should be about two inches in depth. Separate all the sides cover them with plash (if it is to be a plash box stretching on the plush and gining it with white glue on the inside where it laps over about a quarter of an inch. Now sew the sides of the box together in shape. Cover the square pasteboard which forms the bottom with silesia on the outside, stretching i on and lapping it over on the inside, in the same way as with the plush. Sew the bottom to the sides Cover a square for the top with plash in the same way that the sides are covered. Attach the cover to the box by two straps of gresgrain ribbon about an inch and a half wide, forming the hinges. Fit pieces of pasteboard an eighth of an inch smaller than the sides and the top and bottom, to the box f.r. linings and cover them with cotton batting in which achet powder has been placed. Over this stretch delicately tinted silk, sewing it in place on the under side. Sew the sides of the lining to the plush box side at the top, holding the lining on the outside, so that the seam will be concenled. Turn over this lining into its proper place, gluing it down at the botton edge. Glue in the pad forming the bottom lining. Sew the pad forming the lining of the cover to the cover. Conceal the seam with a loose inhot of creamy The top of the box may be decorated with your initials, which will look very pretty sunk in the pile of plush, or with a graceful bow of ribbon, or butterfly in lace, or anything that may suggest itself. These boxes are very pretty in pale yellow plush, trimmed with lace, or in shrimp pink lined with a delicate tint of the same color, and trimmed with exidized silver or old gold lace. artistic embroidery may be used to cover such a box. some of the dulntiest boxes of this kind, which wen deemed suitable for bridal presents, were covered with ivery-white satin of antique tint, embroidered with clusters of flowers in Louis XIV ribbon work and trimmed with old point lace.

A new holder for photographs is in crescent form and is made of pale green plush strapped with gold. so as to hold the pictures in place in irregular rows one above the other. The crescent is hung as the moon s when it indicates miny weather according to Indian legend-horns up and down so that it will not

The presence of earthworms in a flower put i ometimes very injurious to plants. A simple way o get rid of them is to put a quart of lime in a gallon of water, let it stand till the water is clear on top; then dip off the clear water into another pail, into which sink the flower-pot up to its rim. will not hurt the plant, and the worms disliking it will come to the top, where they can be easily throw out. The best time, as a general rule, to water house clants is early in the morning. Palms and ferns re quire a great deal of water and should be watered every day in summer and often in winter. The best way to determine when to water them is to tap the pot with the knuckles. If it gives forth a "dull thad," the soil is sufficiently moist. If the sound is sharp and hollow water is needed, as the soil is dry.

aration of a very excellent vegetable. Take a white canliflower, wash it thoroughly and strip off the green Cover it with a thin mosquito netting and plunge it in a large pot of boiling water. Let it could buy what are called kilt pants-buy them un-

for their extermination. It would be a fascinating study, and if properly systematized
would be of henefit to the community. Caunot some
would be of henefit to the community. Caunot some
of alternate layers of oysters and boiled macaroni, A dish formed
of a porcelain baking dish, sprinkle it with a little

| Tin." The entertainment often takes the form of a lool for one hour. At the end of this time break the limet if I so ordered—and they were more shapely
than the drawers' pattern. I usually bought three
pairs, for they do not need constant washing—that
would be a fasboils again turn the julce over the toast and put
than the drawers' pattern. I usually bought three
of a porcelain baking dish, sprinkle it with a little
pairs, for they do not need constant washing—that
would shrink them. seasoned with a little pepper, salt and butter and entertainment, and the ring is said to have the virtue salt, a teaspoonful of grated Parmesan cheese and moisten it with a little cream-sauce, or, if you have it, Bechamel sauce. Make four layers of cauliflower sensoned in this way. This will take two tablespoonfuls of grated cheese and a pint of sauce. Cover the last layer lightly with bread crumbs, which have been dried and sifted. Dot it over with a teafor about twenty-five minutes, or until it is well try it yourselves." browned.

> Housekeepers seem to be learning that in summer to pack woollens away in trunks or to hang winter garments in a dark closet is not (although plenty of moth annihilators be used) the most successful way to insure against finding in the fall one's garments in fragments, or, at least, more or less damaged. That moths do not work in light rooms, that they in general is one average-quality lemon to a glass choose a dark corner if one is to be found-always of ice water, and five tenspoonfuls of granulated being more destructive in darkened rooms-every sugar. For an invalid's drink, use four teaspoonfule housekeeper of experience knows; and many who of sugar instead of five. formerly relied upon moth-proof trunks and various moth powders, are now buttling with them on a new principle.

One way has, for a few years, been successful in a house formerly infested with moths of different species and degrees of destructibility. This is to take each spring a large room, remove the carpet from the make unisances of themselves. In an lee-cream floor, throw open the window blinds (the more windows the better; there were three in the room referred to). The clothing is suspended from hocks fastened to the ceiling, none being near enough to the walls to allow the germents to touch them; neither are they hung too compactly. For several seasons of hanging away of winter overcoats and cloth dresses with part of the waist and the band on the front of in this manner none have been injured. The room must always be kept light. Garments likely to fade may be loosely covered and carboline or powder sprinkled upon them if desired, although in the case her calling account straight! 'Pay back!' 'Pay referred to this was not done.

If necessary to air the room by opening the windows, a little sulphur smoke used after the room Pay! closed will destroy any moth-miller that may have gained entrance, or any that may be larking in the room. Many housekeepers use this love that abideth? How about 'Bear ye one anat each annual spring housecleaning, considering that it effectually destroys vermin of all kinds; and when moving to a new house whose former occupants were unknown, and which may or may not contain germs of disease, it is recommended by physicians if you really are generous when it comes right down to smoke each room thoroughly as a preventative against any lurking germs of contagious disease. s easily done by putting a few coals from the litches range in an Iron pot or ash pans, setting the pan in water or arranging in some way to prevent dange from fire) and sprinkling upon the coals a small quantity of sulphur, leaving the room as soon as possible and not again entering it while the sulphur is burning, as the fumes are injurious to the throat and

It is not advised to leave clothing carelessly hangdows are constantly being opened; but, as this plan s a little out of the usual order, if any housekeeper doubts its being effectual, the clothing can at least be easily examined, not being at the bottom of trunks. orgotten, or in the sense of security left wholly ruined.

A dainty hand screen is in the form of a tambour ine. It has a handle, and is deftly painted with flowers or landscape.

The new lamp shades are novel. There is one apparently formed entirely of autumn leaves in terracotta tones. Another simulates rhododendrons, in shades of pink. Blue is a difficult color to manage under artificial light, but special tints which are exquisite in these shades have been brought out by the color, which is tinted with pink. One of the pretdest shades that can be found is of pink paper set on a kind of tale. It is made of two shades of paper, one above the other. Thus blue is used with white or two tints of pink are mingled. The tale protector is an important adjunct of the paper shade. It slips nside the shade at the top and effectually prevent it from taking fire. In purchasing the brass frame on which silk lamp shades rest, great care should be taken to secure a frame with a large space between the top and the chimney, so that the passage of air there shall prevent any danger of conflagration.

Tapestry weaving is a new employment for women of artistic tastes. There are portable frames for this purpose, on which Aubusson tapestries may be woven by any one who has taken a few lessons in the work The great objection to the old-fashioned looms was the fact that they were cumbrous. The new frames are inclosed in a box twenty feet by sixteen and only three feet deep. The design is traced over the warp and the wool is woven with needles threaded with many-colored wool. The darning stitch is the one most employed for the woof of Gobelin tapestry on a high warp, in which case the foundation threads run vertically. The low warp with threads horizontal to the ground is required for the weaving of Aubus and Beauvais tapestries.

It hardly seems possible that nourishment can b found in lichens, yet the Iceland moss, which is nothing more than a lichen growing on the northers coast of barren Iceland, is a very important article of diet, not only to the natives who are able to raise no other vegetable, but to the people all over the civilized world. It grows also on some parts of the Irish coast, and is sometimes called Irish moss The succulence of the edible birds' nests used in hinese cookery is due to a lining of similar glutinou finishes its nest. Moss blane-mange was formerly considered a specific by our grandmothers for colds and arious lung diseases. It possesses, however, very eriffing medicinal powers, but it is a pleasant, nutr tions food for invalids. To make this blanc-mang put a cupful of moss, which may be obtained from the druggist, in a pint of boiling water, let it stand for ten minutes, then wash it out very corefully, rinse it in cold water, and pour three quarts of milk over Boil it very slowly, stirring it continuously till it dissolves and thickens. Add sugar and flavoring b the taste when it seems free from lumps. A double boiler is very nice to cook it in. Strain it through a fine strainer into a mould and set it away to become ice Serve it with boiled custard sauce or swee cream.

At Vantine's you can get huge Japanese un



ground. These are very decorative on a lawn either hading an out-door tea table, or a sofa convenien for an afternoon's stesta.

Mrs. O. writes for mothers of small children "How unsightly are the little white drawers that are first put on to a two-year-old, or perhaps, a still younger infant! How anything but pretty they look as the child aprawls on the floor in give or tumbles down, as he or she does a million times. More or loss, every day! They are an ugly looking garment even when immaculate, but two dozen pairs dally are ot enough to keep them in that condition when a child is active and rubs along the floor, or sits the or creeps or rolls around all the day. I may be fussy but this condition of things was a little more than I could stand; so after I went to see 'Nadii,' at the Casino, I came home with a first-class idea in my I made some black flannel drawers-using preity quality of opera flannel-for my little one. made them long enough so that the long black stockings would come up over-not much over, but just enough to keep in place. Then I exchanged the white elastic supporters at the sides for black onesand victory was mine! I put this rig on to the little nidget right over her white ones, and the effect was the same as black tights! Every time that child threw herself around in play, or sprawled larily on the floor, or had a tall, those little black legs looked for anything.' Every one who saw the effect and who had a little youngster at home adopted that fashion, and many mothers have blessed me for the invention.

"I afterward found that for a little older child I

would shrink them too much-and the white ones underneath can be changed as often as desirable. Black serge can be substituted for flannel if preferred. I might add that as winter came on that year I substituted a black flannel skirt for the usual white flannel, and over this a white muslin skirt—and then the white dress. If you think the effect was bad, all spoonful of butter, cut in bits. Bake the cauliflower I have to say is don't take my word for it, but just

Why is it no one ever seems to have a "rule" for lemonade? It is first a little more water-then another half-lemon, then another traspoonful of sugar, then possibly more lemon, or more water-more tasting, more experimenting, until one hardly knows what the con-coction does need. Of course lemons vary in size and amount of juice; but a good formula for lemonade

Concerning certain feminine exactions a correspond-

"Women are very generous to each other in the horse cars, or at the elevated station-in fact, make unisances of themselves. In an lee-cream saloon, or at a re-taurant taking luncheon, or even in their little shopping for each other, they want no pay, they want to bear all the expense for their friends, and at such times are very, very generous But did one ever know women in general to be liberal when it comes to making calls? Ah, no! It is 'pay back' then every time. How close an account is kept! How little allowance is made for a busy woman, or a woman in ill-health, or for any woman what thou owest? is ever the cry. Liberality in this direction is not to be thought of. 'Pay! Pay! to the uttermost obligation, or our friendship is at an end! Reafly, is there very much friendship to be lost in such cases? Now about the kind of other's burdens?' The next time you pay five cents' car fare for a friend, and settle back in your seas with an air of sa sfaction having done so prodigal an act, ponder my words in your heart, and discover

The woman who "weeps over split milk" has been us who do not waste precious time in equally vain regrets. Wise beyond her generation is she who learns through her misjortunes to attain final success and wastes no time in foolish tears over the irretrievable. There is more philosophy than most will allow in Mark Tapley's theory of life. Maud Muller, who was forever idly regretting that she had been unable to exchange her pretty face for a silken gown and the rank of a judge's wife, is a fair example of the whole race of women who forever vex their friends with the cry it might have been." It is some such purely selfish frivolous ends they seek. Women who, like Mrs. Commidge, make a whole family of honest hard works day people miserable over the irretrievable fact that they are "lone, lorn critters," are to numerous. Not every one is so generous and noble-hearted as the fisherman of the story, and the Mrs. Gummidges of real life are usually little heeded by the busy, hardworking people they live among, but they invariably do some harm by spreading an atmosphere of discontent and misery around them. Each day in every one's life has its sorrows and joys; there is no good gained by resurrecting the sorrows of the past. Happiness, it can be safely affirmed, is not dependent upon circumstances, but upon disposition. Every one has known chronic invalids, sufferers from excruciating pain, who bore their trials without a murmur and enjoyed all the small pleasures that fell to their lot with such relish that they could not be called unhappy. The woman who shows an intractable disire to brood over the past, who is repeatedly bewailing her failure to secure something which it is as impossible to obtain for her as the moon, may be safely set down as of an unhappy disposition. She would be as unhappy in a palace as in a hovel as soon as the novelty had worn off. The Kingdom of Heaven is not within her but rather that other kingdom, with its dissension and bitter jealouses, selfishness and hardness of heart. I Not until al selfishness is laid aside and she comes into a state of thankfulness to God and usefulness to man can she find rest and happiness. Happiness must come from within, not from without. In doing good to those who are around her, she will forget the past and all vain

The boiled batters on which Frencht -oks depend wholly for success in their cream puffs and eclaires, as well as in many of their fritter batters and steamed batter puddings, are comparatively unknown to our cookery. For frying two kinds of batters are used, one of which consists simply of eggs and flour or milk, as the maker fancies, and the other a boiled batter. For the latter md of flour with a cup of warm water; add a large tenspoon of butter. Let the water boil first, then add the flour, beating it thoroughly with spoon to free it from lamps, having moved it to one side of the stove. Add half a teaspoon of salt and warm water enough to make the paste just soft enough to drop from the spoon. Finally add the whites of two eggs, beating them in carefully. This batter should be just thick enough to mask the different articles fried in

Halves of peaches or apples cut in thin, round silces, crosswise of the core, make excellent fritters fried in such a batter. Sprinkle either with a little sugar and a few drops of lemon-juice, coat them with politing lard. Do not fry any more fritters than will easily float on top of the fat. Turn them when they have fried one or two minutes. The slices of apples should not be over a quarter of an inch thick. A drop r two of bitter almonds may be added with advantage to the batter in which a peach fritter is fried. Drain these fritters carefully, lay them for a moment on course brown paper to absorb the fat; serve them on a hot platter with a folded napkin beneath them if you wish. Dredge powdered sugar thickly over them if you wish. A puffed fritter, which is also made of a boiled batter quite similar to the batter used for chocolate eclaires, is something of a novelty. To make t boil a half-gill of milk, add a tablespoon of butter and two of flour; stir it till the paste cleaves from the sancepan, then add a tablespeon of powdered sugar, two egg yolks, one by one, and a small pinch of sult. Add also the white of an egg beaten to a stiff froth, and a half-teaspeon of cream at the last moment. The batter should be firm enough to roll. Flour the paste lightly, roll it out till it is about three-quarters of an inch thick ut it out with a small cutter not over an inch and a half a diameter, and drop the fritters into boiling-hot fat and fry them for about three minutes. The rule for the milk and two large tablespoons of butter brought to the boiling point, into which a cup of flour, measured before sified, is stirred. This batter Is smooth to the touch and does not adhere to the finger when it is pressed into it or to the pan. Let it stand where it will cool for about five minutes, then add an egg, mixing it in carefully. It is not an easy matter to stir in this first egg, but the next one may be mixed in easily. Continue till four eggs are added. Then the boiled paste, or pate-a-chou, is ready for use, and may be baked for cream puffs or in long strips for eclaires. Space should be left on each side of these cakes in baking to allow them to rise to three times their volume. They may be filled with prepared cream, preserves, whipped cream or any dainty preparation suitable. They may be simply brushed with the yolk of an egg before baking, or iced after baking with a chocolate or a white icing. A great many delicions fruit puddings a white icing. A great many delicious fr are made with a boiled batter as a foundat

An herb bed is a necessary part of a good kitchen garden. Nothing gives so much variety to the table as the proper use of herbs and flavoring. Herbs are in perfection in flavor just before their time of budding out for flowering, and they should then be gathered to dry for winter use. The simplest way of drying them and the best is to cut off their roots and lung their stalks from the rafters of the kitchen where dried by the heat of the stove. they are gradually After they are dried, they should be taken down and the leaves stripped carefully from the stalks, pounded fine and put away in air-tight tin boxes for use. It is much easier to buy the herbs already prepared, but there is an immeasurable difference in the quality of herbs properly dried and kept but a season and those which have been dried by the wholesale methods of dealers and may have been in stock for years. The best time for gathering herbs for drying is or a sunny day, when the leaves are not wet with moisture. All herbs, like fruits, should be dried rapidly in order to retain their aroma, and for this reason many people put them on pans and dry them in the heating closet of the stove which is usually under the oven. They believe that they dry more rapidly there than when hung on the raffers, but in some stoves this closet is so situated that there is great danger of the herbs becoming scorched. All the herbs used in the best French cookery may be grown in a small plot in the ordinary back yard in our cities with very little care, in sufficient quantity for the use of the average family. Summer savory, theme, sweet marfords, chervil and tarregon may be raised in this way and dried for family use, though tarragon is rather better fresh, and may be raised with parsdey in a window garden in the kitchen during the cold months. Chives and chervil also thrive well in a winter window garden and are an important part of the outdoor hert garden in summer. years. The best time for gathering herbs for drying